



Henschke,

`Keyneton Euphonium` Barossa Shiraz/Cabernet Sauvignon/Merlot/Cabernet Franc 2018

Barossa, South Australia, Australia



PRODUCER

The Henschke family have been making wine at their estate in the Eden Valley since 1868. Fifth-generation winemaker Stephen Henschke took over running the winery in 1979. Together with his viticulturist wife Prue, they have taken their two single vineyards, Hill of Grace and Mount Edelstone, and transformed them into two of Australia's most sought-after wines. Through a combination of great viticulture from Prue, who is at the forefront of re-introducing native plants into their vineyards to improve biodiversity, and winemaking from Stephen, they have built upon their inheritance and turned this traditional producer into one that is celebrated all around the world.

VINEYARDS

Keyneton Euphonium is a composition of Shiraz from up to 50-year-old vines growing in the Eden and Barossa Valleys, blended with Cabernet Sauvignon, Merlot and Cabernet Franc from selected vineyards in both regions, some of which were planted by Cyril Henschke at his Eden Valley property in the 1960s. The village of Keyneton, pioneered by pastoralist Joseph Keynes in 1842, was a musical and cultural focus for early settlers, and was home to the Henschke family brass band, founded in 1888. One of their instruments was a B flat euphonium, which has been lovingly restored and remains a Henschke family heirloom.

VINTAGE

A moderately wet winter combined with average spring conditions gave the vines a good start. Ideal flowering conditions in late spring/early summer led to the potential for near-average yields. Late December became warm and dry and assured for healthy canopies with low disease pressure. The summer months were typically hot and dry, although extreme heat periods were shorter than in recent years. Warm weather across March and April led to full and balanced maturity being achieved across all grape varieties. The 2018 vintage will be considered a standout of this decade.

VINIFICATION

All grapes were hand harvested in the cool of the morning. Each parcel was picked and vinified separately. Once in the winery, the grapes were destemmed and lightly crushed into small, concrete or stainless steel open-top fermenters. Pump-overs were performed twice daily, allowing the liquid to be cooled via a heat-exchanger, with air being introduced on the return to the fermenter. After 7-10 days the ferments were gently pressed to barrel with the primary fermentation finishing in 85% French and 15% American oak (19% new and 85% seasoned) hogshead barrels. The wine matured for 18 months before assemblage and bottling, with the wine remaining in bottle for two years before release.

TASTING NOTES

Deep crimson with vibrant ruby hues. Lifted aromas of ripe blackberry, blackcurrant and cassis. There are notes of violets, black pepper and cedar. Rich concentrated flavours of dark plum and blackcurrant. Bright balanced acidity, and excellent length, carried by fine-grained tannins.

AWARDS

Grape Varieties	65% Shiraz 23% Cabernet Sauvignon 9% Cabernet Franc 3% Merlot
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Winemaker	Stephen Henschke
Closure	Screwcap
ABV	14.5%
Acidity	6.2g/L
Wine pH	3.65
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Practising Biodynamic, Practising Organic, Vegan

